



From the collections of Sydney Living Museums / Historic Houses Trust of NSW



MESSRS. PURSELL,

Biscuit Bakers,

FOR

FAMILIES OR EXPORTATION,

COOKS, CONFECTIONERS,

AND

CONTRACTORS,

FOR

DINNERS, WEDDING-BREAKFASTS, BALL-SUPPERS,

OR

FETES OF ANY KIND.

80, CORNHILL, LONDON.

PRINTED BY

RICHARD BARRETT, 13, MARK LANE.

CONTENTS.

	PAGE.
Address	3
Biscuits in High Perfection	5-12
Soups, Pastry, Confectionery, &c. &c.	13-19
Bill of Fare of a Dinner for Twenty Persons	20
Bill of Fare of a Dinner for Twenty-five Persons	21
Spring—Bill of Fare of a Dinner for Thirty Persons	22
Summer—Ditto ditto	23
Autumn—Ditto ditto	24
Winter—Ditto ditto	25
Ball Supper for Thirty Persons	26
Ball Supper for Forty Persons	27
Bill of Fare for a Supper for Sixty Persons	28, 29
Ball Supper for Fifty Persons	30
Plate, Linen, China, Glass, Ornaments, &c., lent on hire	32

A D D R E S S.

MESSRS. PURSELL of Cornhill, for the convenience of their rapidly extending business, have enlarged their premises for the purpose of carrying on the cooking department upon a novel and superior style, never before attempted in this country. They have secured the first continental *artists* for the kitchen, and trust by strict attention to the quality of every article, and punctuality in executing orders, to merit increased patronage. For the assistance of persons about to give parties, this book has been published, containing a list of most of the articles made by them, with bills of fare for dinners or suppers. They will be happy to forward bills of fare for any number that may be required, with the price. Persons that cannot visit the City, will be waited upon at their own residences.

They have extensive Saloons in Cornhill, where a great variety of refreshments are always ready.

For the convenience of customers residing out of the City, Messrs. PURSELL have carts which carry a daily supply of all kinds of Biscuits, Bread, Cakes, &c.

In calling attention to the following list of Biscuits, Cakes, &c., it is important that persons should understand that all cakes, buns, &c., or any article of a moist nature should be kept by themselves, in a covered pan or earthen

vessel ; and that all biscuits of a dry nature should be kept in a dry place, tightly closed in a tin box, to be used for no other purpose, and as little exposed to the air as possible, for the articles will not retain their excellence if the above particulars are not attended to : but however good the articles may be when manufactured, the greatest importance is to have them *fresh*. Hence the advantage of purchasing at our establishment, as from the immense quantity sold, (averaging four thousand large biscuits, such as Captain's, Abernethy and Milk Biscuits every day, or the enormous number of 1,244,000 per annum,) they are sure to be fresh, most articles being made several times each day. And as upwards of forty workmen are constantly employed, including all the first biscuit-bakers, cooks and confectioners of Europe, who are continually working at their own particular branches of the trade, they are enabled to surpass every other house in London, in quality and perfection.

It may be curious for some persons to know, that during four weeks last Christmas, upwards of 52,000 eggs, 7,000 lbs. of butter, 8,000 lbs. of sugar, and 15,640 lbs. of fruit were consumed by us for plum cakes only. In May last, we had the honour of supplying in one day, 3,000 lbs. of plum cake for the Bethnal Green Church Festival. The average number of customers at our establishment in Cornhill *only*, is 2,000 daily.

October, 1849.

BISCUITS IN HIGH PERFECTION.

Purssells' Captain's Biscuits

will be found the purest extant, they are made from pure flour and new milk, are adapted for cheese or the dinner-table, being light and crisp, deriving their flavour solely from the quality of the flour, and the superior mode of manufacture. They are sold at fourteen for a shilling, or packed in tin cases for the country.

Purssells' Digestive Rye Biscuits

are made from the purest rye meal (ground especially for the purpose) and new milk, they are very light and crisp, and from the peculiar mode of baking, they retain the nutritious properties of the rye, and have a very delicate flavour. They are recommended by all the faculty to persons with weak digestion, as they do not produce acidity on the stomach, like most others sold under the same name. They are sold fourteen for a shilling, also packed in tin cases for the country, and will keep in any climate.

Purssells' Milk Biscuits

are recommended for their nutritious qualities to invalids and children, being exceedingly light and easy of mastication. The enormous quantity of these biscuits that have been sold at Purssells' since they first invented them, is sufficient guarantee for their superior quality over all others sold as Milk Biscuits. They are packed in tin cases, and will keep in any climate. They are sold at fourteen for a shilling.

Purssells' Arrowroot Biscuits

are similar to the above, they are made from the finest Bermuda Arrowroot, and are sold at the same prices as the above.

Purssells' Abernethy Biscuits.

will be found superior to any others sold in London.

In addition to the above, Purssells' have a superior assortment of Wine Biscuits, consisting of the following novel and choice descriptions, and are recommended to connoisseurs, as giving a zest, and imparting the true flavour of the wine.

Purssells' Bath Oliver Wine Biscuits

are made from a recipe of the late Dr. Oliver, and were recommended by him to persons afflicted with dyspepsia, and also to children, as they sit lightly on the stomach, and do not produce acidity or flatulency. They are also an excellent wine biscuit, being perfectly free from sugar, they impart the true flavour of the wine. They are sold at 1s. 3d. per lb.

Purssells' Isle of Wight Cracknells.

are superior to any others, being perfectly free from that spongy nature which is so generally complained of in this biscuit; they are light, crisp and dry, and are suited to the delicate mastication of children. They are sold at 1s. 6d. per lb., also in boxes 2s. each.

Purssells' Cheltenham Biscuits

are well adapted for making infant's food, being of a very delicate nature, it has been found to succeed when all other kinds of food have failed. They are also an excellent wine biscuit. Sold at 1s. 3d. per lb.

Purssells' Mixed Wine Biscuits

will be found superior to any ever yet introduced, they are made by powerful machinery, and baked by a peculiar process, thereby producing a superior and more delicate flavour than hitherto attained. They are sold in boxes, from 2s. each, or 1s. 3d. per lb.

Purssells' Thin Captain's and Coffee Biscuits

are always in the highest perfection, as from the great quantity sold, they are made every day, and are therefore fresh when sold to the consumer.

Purssells' Presburg Wine Biscuits

are made from an original recipe by natives of the town of Presburg, they are packed in air-tight tin cases immediately on leaving the oven, and will retain their delicious flavour in any climate. Sold in boxes 2s. and 4s. each, also at 1s. 8d. per lb.

Purssells' Ginger Wafer Biscuits

are exceedingly thin and delicate, they are recommended to elderly persons and others as being an excellent stomachic. From the delicate nature of the biscuit, they will not keep if exposed to the air: they are therefore packed in air-proof tin boxes immediately on leaving the oven, and thus retain their excellence many months. Sold at 1s. 9d. per box.

Purssells' Caraway Wafer Biscuits

are similar to the above.

Purssells' Brighton Ginger Cakes

are made from the original Brighton recipe, they are suited for persons visiting the sea-side, or travellers in general, as they resist the effects of cold and fogs upon the stomach. They are sold at fourteen for a shilling.

Purssells' Superior Rusks for Invalids, and Tops and Bottoms for Infant's Food,

have long been celebrated for their superior quality.

Purssells' Biscuit Powder

made from biscuits manufactured especially for the purpose. Sold at 1s. per lb. This is far superior for making infant's food, than any compound sold under the name of farinaceous food.



CHRISTENING CAKE.

MADE BY MESSRS. FURSELL FOR MR. G. CHETWYND, BART.

Purssells' Scotch Short Bread

is recommended to natives of the "far north" as being precisely the same as that made in the "Land o' Cakes."

Purssells' Digestive Rye Bread

Is made from a mixture of rye and wheaten meal, it retains its moisture for many days, and is suited for the most delicate stomach. It is recommended by all the faculty for its nutritive qualities.

Purssells' Household White Bread

will be found the best in London, both for purity and quality, it being made from the finest town-made flour, and well baked. Delivered in any part of the metropolis daily.

Purssells' have also the largest assortment of Cakes in London, for Wine, Tea, and Dessert, they consist of the following sorts :

Purssells' Brighton Madeira Cakes

are made from the original Brighton recipe, they are suitable for wine, tea or dessert, also for invalids, being of a delicate nature, they retain their moisture for many days. Sold from 1s. to 10s. each.

Purssells' Dundee Cakes

are similar to the above, with raisins, almonds, and citron, they are also adapted for wine, tea or dessert. Sold from 1s. to 10s. each.

Purssells' School Cakes

are recommended for children, having very little butter, they are not likely to derange the stomach. Sold from 1s. upwards.



Purcells' Bride Cakes and Twelfth Cakes

have become celebrated for the style in which they are ornamented, being executed all in sugar, and from the ability of the workmen employed, they are perfect works of art. They have always upwards of one hundred on view, as from the superior quality of the ingredients, they improve by keeping. Price from half-a-guinea to £20.

THE ONLY HOUSE IN LONDON FOR



Purssells' St. James's Cakes

from the recipe of the celebrated Soyer. This delicious Cake was invented for a festival given to the Royal Children at St. James's, from hence its name. It is quite different from any other Cake ever yet made, and is adapted for dessert or tea. They can be had plain or ornamented.

THE ONLY HOUSE IN LONDON FOR

Savarin Cakes

recommended for invalids or children. They are adapted for any purpose, being exceedingly light and digestive.

Biscuits for Tea or Dessert.

Africans	Sponge Drops
Walnuts	Savoy Biscuits
Lemon Drops	Derby Cakes
Pavilions	Cheese Biscuits
Shrewsbury Cakes	Finger ditto
Cinnamon	Shell ditto
Ginger	Butter ditto
Arrowroot	Seedy ditto
Rice	Clarence ditto
Chocolate	Machine ditto

Cakes, &c., for Tea.

Sally Lunns	French Rolls
Yorkshire Cakes	Milk Bread
Muffins and Crumpets	Queen Cakes
Milk Rolls	Sponge ditto
Buns, Currant and Plain	Venice ditto
Chelsea ditto	Punch ditto
Bath ditto	Savarin ditto
Spice ditto	Brioach ditto
Coffee Rolls	Baba ditto
Chocolate ditto	

CHRISTENING, SCHOOL AND FUNERAL CAKES.

Savoy Cakes in Shapes, Savoy Cakes ornamented with Sugar for Dessert Centres, Diet Bread Cakes for Invalids, Almond Savoy Cakes in Shapes, Rout Cakes, 2s. 6d. per lb., Orange and Lemon Chips and Rings, 3s. per lb., a great variety of Bon Bons.

Almond Biscuits for Dessert,

All at 1s. 8d. per lb., either mixed or separate sorts.

Almond Cakes	Greek Maccaroons
English Maccaroons	Presburg Zwiebach
French ditto	Mandelstangen
German ditto	Chocolate Biscuits
Lemon ditto	German Wafers
Orange ditto	Vanilla Biscuits
Angelica ditto	Raspberry ditto
Spanish ditto	Ratillas
Dutch ditto	Italian Wafers

SOUPS, PASTRY, CONFECTIONERY, &c. &c.

SOUPS.

Turtle	White Gilet
Mock Turtle	Green Pea
Giblet	Vermicelli
Ox Tail	Flemish
Gravy	Hare
Mulagatawny	Oyster
White	Soup Maigre
Asparagus	Soup a la Gaimea
Brown	Soup de Soute
Hessian	Chicken Soup
Artichoke	Game
Julien	Lobster
Chestnut	Mushroom

Messrs. PURSELL beg to call attention to the above list of Soups, they are made from the choicest articles and derive their flavour solely from the quality of the ingredients.

REMOVES AND ENTREES.

Barbel, Boiled	Carp, Polish fashion
" Broiled	" Ragout
" à Court Bonillon	" Roasted
" Poupeton of	" Stewed
" Stewed	Cod, Doiled, with Oyster
Bream, in White Sauce	Sauce
" Stewed	" Baked
Carp, an Blanc	" en Dauphin
" Boiled in Wine	" Stuffed
" Broiled, with Caper	" Scollops of
Sauce	" à la Maitre d'Hotel
" à la Chambard	" Vol an Vent
" au Commissaire	" Cutlets of
" à la Danse	" Head and Shoulders
" with Eels	Jack, Roasted
" Entrée of	" Broiled
" à la Estaing	" à la Fricassée
" Farci	" à la Maitre d'Hotel
" Fillets	Mackarel in White Sauce
" Florentine of	" Broiled
" Fried	" Collared

Removes and Entrees—continued.

Mackarel, en Compote	Ducks, Fillets of
" Fillets Santé	" Braised
" Roasted	" Fricassée
Salmon, Boiled in White Sauce	" Fillets, with Truffles
" Slice, Broiled	" Broiled, with Mush-
" Collared	rooms
" Croquets of	" with Peas
" Glacé	" Pie
Salmon Trout, with Smelts	Fowls, Roasted or Boiled
Trout, à la Marinade	" Broiled
" à la St. Florentine	" Currie
Turbot, Croquets of	" Braised
" au Court Bouillon	" à la Bechemelle
" à la Loême	" Fillets
" Fillets	" Fricandeau
" Glacé	" Larded
" with Macaroni	" Fillets Larded
" with White Sauce	" Forced
Eels, Entrée of	" Fricandeau of
" Collared	" Fried Solieu Fashion
" Broiled	" Marinade
" Stewed	" Purée of
Capon, Boiled or Roast	" Salad of
" Fricassée	" with Truffles
" Larded	Goose, with Tomata Sauce
" with Oysters	" Roasted
" with Green Peas	" à la Providence
" with Rice	" à la Puré
" Gelantine of	" au Ragout
Chickens, Roast or Boiled	Green Goose Pie
" with Sauce Richelieu	Grouse
" Blanquette	Hare, à la Broche
" Fricassée, of	" Roasted
" à la Loême	" Fillets
" Croquetts of	" Fillet Larded
" Currie	" Haricot of
" Gelantine of	" Lamb, Blanquette of
" in Jelly	" Breast, with Cucum-
" en Matelotte	bers
" Pie	" with Peas
" and Ham Pie	" Croquettes of
" with Tomata Sauce	" Outlets, in Aspic
" Turban of Fillets	" Outlets Fricasseed
Ducks, Roasted	" Epigram of

Removes and Entrees—continued.

Hare, Quarter, Forced	Pheasants, Fillets in Jelly
" Leg, Boiled or Roast	" Gelantine of
" Pasty	" à la Italienne
" Quarter Roast	" Pasty
" Sweetbread Pie	" en Purée
" Cutlets, with Asparagus	Pig's Head, Collared
" Tongues, Turban of	Pigeons, Turban of
Larks, in Jelly	" Fricassee
" Turban of	" Broiled
" Pie Raised	" in Jelly
" Ragout of	" Pies
" Roasted	" Stuffed
" Salmi of	" Timbale of
Leverets, Roasted	Wild Pigeons, à la Marinade
" Cutlets of	Pork Cutlets, with Tomato Sauce
Mutton Haunch Roasted	Quails, Roasted
" Saddle ditto	" with Truffles
" Cutlets in disguise	Snipes, Roasted
" à la Maître d'Hotel	" à la Provençale
" with Cucumber Sauce	" with Truffles
" Curry	" Sweet Breads, with
" Fillets Braised	Anglaise
" Haricot of	" à la Bechemelle
" Leg forced	" Larded
" Pasty	" Braised
" Ribs Braised	" Pie
Ox Tongue forced	Turkey, Roasted
" Boiled	" Boiled
" Roasted	" Blanquette of
Ortolans, Timbale of	" Gelantine of
" à la Vicountess	" Giblets Fricassee
Ox Palate, au Gratin	" with Oysters
" Roasted	" Stuffed, with Chestnuts
Partridges, Roast	Veal, Blanquette of
" Forced	" Collops
" à la Italienne	" Fricandean of
" in Jelly	" Haricot
" Salmis of	" Olives
" à la Saltane	" Olive Pie
" Soufflé of	" Cutlets in Ragout
" à la Tartare	" à la Provençale
" with Truffles	
Pheasants, Roasted	

Removes and Entrees—continued.

Veal, Loin of, à la Beche-	Venison, Roasted
melle	Woodcocks, Roasted
" Gelantine	" à la Duchesse
Venison, in Collops	" Forced
" Hashed	" Salmi of
" Pasty	

Puddings.

Almond	Charlotte of Italienne
Cabinet	" de Russe
Ratifa	" à la Parisenne
Venetian	" of Peaches
Lemon	" of Apricots
Rich Plum	" of Pears
Paradise	" of Quinces
Custard	" of Pine Apples
Marrow	Compotes of all kinds of
Apple and Rice	Fruits
Maccaroni	Fondeaus
Neselrode	Souffles
Gâteaux	Tipsy Cakes
Gâteaux Frangipan	Pithivea Cakes
Charlotte of Apples	

Jellys and Creams.

Lemon Jelly	Italian Cream
Punch	Vanilla
Maraschino	Apricot
Curacao	Pine Apple
Noyeau	Ginger
Rhenish	Barbary
Dantzic	Lemon
Macédoine	Strawberry
Brandy	Ratifa
Cherry	Coffee
Orange	Téa
Apple	Orange
Italian	Noyeau
Mosaic	Curacao
Whipped	Maraschino
Blanc Mange	Raspberry
Meringue de Venice	Italian Meringues
Swiss Meringues	

Cream Ices.

Apricot
Pine Apple
Vanilla
Strawberry
Raspberry
Orange
Maraschino
Mille Fruit
Lemon
Ginger
Ratifa
Peach
Coffee
Tea

Water Ices.

Currant
Lemon
Strawberry
Orange
Raspberry
Pine Apple
Cherry
Peach
Ginger
Melon
Punch à la Romaine
Iced Punch
Coffee
Tea

Raised Pies.

Venison Pie
Game
Partridge
Pheasant
German
Hare

Chicken
Veal and Ham
Pigeon
Lamb
French
Liver

Pastry, &c.

Strawberry Tarts
Raspberry
Greengage
Apricot
Lemon
Currant
Apple
Orange
Peach
Grape
Cream

Italian Pastry
French, ditto
German Puffs
Cheese Cakes
Bakewell Puddings
Frangipan Tarts
Rice Patties
Fashionetty
French Cheese Cakes
French Puffs
Mince Pies

Savoury Patties.

Lobster
Shrimp
Oyster
Mushroom
Vol au Vents of all kinds
Game

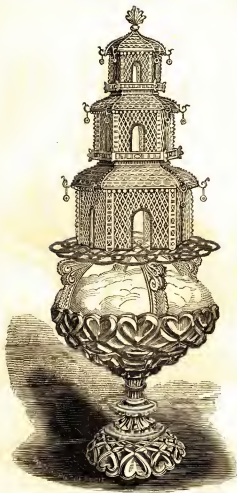
Tongue
Sausage
Veal
Veal and Ham
Beef



Sugar Work.

Chantilly Basket filled with
Fruit or Meringues
Caramel Basket
Sugar, ditto
Pastry in Spun Sugar

Trifles of every design
Ornamental Vases with
Flowers, or Bon Bons for
Supper tables



TRIPLE.

Bill of Fare of a Dinner for Twenty Persons.

FIRST COURSE.	SECOND COURSE.	THIRD COURSE.
Vermicelli Soup.	Haunch Welsh Mutton.	Partridges.
Cod's Head and Shoulders.	Tongue.	Pudding.
Fillets of Soles.	Potatoes. Kale.	Compote au Pomme.
Salmon and Indian Pickle.	Braised Sweetbreads.	Greengage Tart.
Fillets of Cod.	Boiled Capons.	Lemon Jelly.
Turbot.	Cutlets Mutton, à la Jardinaire.	Plum Pudding.
Mock Turtle.	Cauliflowers, Potatoes, à la Purce.	Jelly of Fruit.
	Ham.	Strawberry Tart.
	Forced Turkey.	Charlotte of Apricots.
		Cabinet Pudding.
		Hare.

Bill of Fare of a Dinner for Twenty-five Persons.

FIRST COURSE.	SECOND COURSE.	THIRD COURSE.
Ox-Tail Soup.	Saddle Mutton.	Pheasants with Celery.
Crimped Salmon.	Vol au vent Chicken.	Charlotte of Pears.
Fried Eels.	Sprouts a la Spinage.	Danizic Jelly.
Lobster Curry.	Vcal Olives.	Apple and Cream Tarts.
Filletts Soles.	Ham.	Cabinet Pudding.
Cutlets Cod, Oyster Sauce.	Cutlets Mutton.	Cherry Tart.
	Turnips a la Cauliflowers.	Lemon Cream.
	Braised Sweetbreads.	Pom au riz.
Julienne.	Roast Turkey.	Hare Fillets Larded.

SPRING.
Bill of Fare of a Dinner for Thirty Persons.

FIRST COURSE.	SECOND COURSE.	THIRD COURSE.
Asparagus Soup.	Quarter House Lamb.	Partridges, à la Turque.
Boiled Cod.	Green Peas.	Charlotte of Apples.
Stewed Eels.	Roast Capon.	Italian Cream.
Whittings.	Fillets of Beef Larded.	Fashionett Tarts.
Oyster Sauce.	Vegetables.	Lemon Jelly.
Curried Salmon.	Vol au vent à la Financière.	Pom au Riz, à la Meringue.
White Sauce.	Vegetables.	Macedean Jelly.
Salmon Cutlets.	Cutlets of Lamb.	Cherry Tarts.
Fried Eels.	Boiled Chickens.	Apricot Cream.
Turbot.	Asparagus.	Diplomatic Pudding.
Oxtail Soup.	Tongue.	Pheasants.

SUMMER.

Bill of Fare of a Dinner for Thirty Persons.

FIRST COURSE.	SECOND COURSE.	THIRD COURSE.
Soup Julienne.	Roast Turkey Poults.	Compote of Strawberry.
Turbot.	Peas.	Pine Apple Cream.
Oyster Sauce.	Chine.	Orange Jelly.
Fillets of Whiting.	Cutlets of Lamb, à la Beshimelle	Greengage Tarta.
Spiked Eels.	Vegetables.	Nesselrode Pudding.
Curry Salmon.	Sweet Breads Braised.	Apricot Tart.
White Bait.	Boiled Capons.	Punch Jelly.
Fillets of Soles.	French Beans.	Strawberry Cream.
Wine Sauce.	Roast Lamb.	Charlotte of Apricots.
Roasted Carp.		Green Geese.
Vermicelli Soup.		

AUTUMN.
Bill of Fare of a Dinner for Thirty Persons.

FIRST COURSE.	SECOND COURSE.	THIRD COURSE.
Mock Turtle Soup.	Haunch Mutton.	Hare.
Salmon.	Cutlets of Veal, à la Bickemell	Charlotte Russe.
White Sauce.	Vegetables.	Compôte de Pomme.
Fillets of Soles.	Clear Gravy.	Marischins Jelly.
Shrimp Sauce.	Sweet Breads Larded.	Cream Tartis.
Salmon Cutlets.	Vegetables.	Plum Pudding.
Spiked Eels.	Ham.	Peach Tart.
Curry Lobster.	Vegetables.	Curacid Jelly.
Brown Sauce.	Braised Beef.	Cabinet Pudding.
Fillets of Cod.	White Sauce.	Italian Cream.
Oyster Sauce.	Vegetables.	Pheasants.
Turbot.	Cutlets Mutton, à la Jardinère.	
Green Pea Soup.	Roast Capons.	

WINTER.

Bill of Fare of a Dinner for Thirty Persons.

FIRST COURSE.	SECOND COURSE.	THIRD COURSE.
Turtle and Iced Punch.	Haunch of Venison.	Roast Pheasants, à la
Salmon, à la Severne.	Epigrame of Lamb.	Cabinet Pudding Iced.
Turban Fillets Soles.	Turban of Chickens.	Baranaise of Pine Apple.
Cutlets Salmon.	Filletts of Ducks with Orange Juice	Lobster in Jelly.
Turban of Whittings.	Risette	Charlotte of Apples.
Turbot à la Cardinal.	à la	Plum Pudding Iced.
Clear Turtle.	Pompadour.	Charlotte de Russe.
	Filletts of Veal with Peas.	Partridge in Jelly.
	Vol au Vent de Faies.	White Merischino Cream.
	Mutton Cutlets, à la	Nesselrode Pudding.
	Roast Turkey.	Broiled Partridges.
	Artichoke Sauce.	Devil Sauce.

Ball Supper for Thirty Persons.

Italian Cream.	Tongue in Jelly.	Curacia Jelly.
	Cream Tarts in Sugar.	
Punch Cake.	Gelantine of Turkey.	Cakes Glasée.
	Mushroom Patties.	
	Roast Ducks.	Roast Ducks.
	Trife.	Fruit.
	Roast Chickens.	Salad, à la Magonaisc.
	Oyster Patties.	
	Fricandean of Veal.	Polka Cake.
	Fashionett Tarts in Sugar.	Charlotte Russe.
	Ham in Aspic.	
	Salad of Soles.	
	Fruit.	
	Roast Capons.	
	Maccaroons.	
Punch Jelly.		

Ball Supper for Forty Persons.

	Ham Stuffed.	
Lemon Jelly.	Roast Capons.	Dantzic Jelly.
	Cream Tarts in Spun Sugar	Compote of Apples.
Almond Biscuits.	Gelantine of Veal.	
Strawberry Cream.	Lobster Salad.	Cakes.
	Pine Apple Tart.	
Fruit.	Grouse Pie.	Fruit.
	Built Pastry.	
Two Fowls.	Trifle.	Two Fowls.
	Built Pastry.	Fruit.
	Pheasant Pie.	
Compote of Pears.	Apricot Tart.	Italian Cream.
	Salad of Soles.	
Cake Glacée.	Fricendeau of Beef.	Biscuits.
	Cream Tarts in Spun Sugar.	
Noyeau Jelly.	Roast Capons.	Punch Jelly.
	Tongue Stuffed.	

Bill of Fare for Supper for Sixty Persons.

	Tongue Forced.	Macedon Jelly.	Fruit.
	Chickens.	Pheasant Pie.	Cakes Glaze.
		Rashomett Tarts.	Biscuits.
Venison Pasty.	Pigeons in Jelly.		Fruit.
Tride.			
Lobster Salad.	Gelatine of Jelly.		
	Turkey.		
	Apricot Jelly.		
	Roast Ducks.		
Eels in Jelly.			
Vanilla Biscuits.	Venice Cakes.		
	Cream Tart.		
	Partridge Pie.		
Fruit.			
	Chickens.		
Italian Cream.	Lemon Jelly.		
	Ham in Jelly.		

Salad of Soles.	
Peach Tarts.	
Charlotte Russe.	Punch Cake.
Roast Capon.	
Collared Eels.	
Built Pastry.	
Salad.	
Mayanaise.	Fruit.
Punch Jelly.	
French Pie.	
Dish Ham.	
Cold Goose.	

Ball Supper for Fifty Persons.

		Turkey Forced.		
Fruit.		Two Fowls.		Fruit.
		Cream Tarts in Spun Sugar.		
Eels in Jelly.		Partridge Pie.		Lobster Patties.
		Salad of Ox Tongue.		Lemon Jelly.
		Fashionett Tarts.		Cake Glacée.
		Fricendeau of Veal.		
Roast Ducks	Lemon Sponge Cream.	Apricot Tarts with Sugar Cover.	Fruit.	Italian Cream. Roast Capons.
	Fruit.	Trifle.		
		Green Gage Tarts with Sugar Cover.		Vanilla Biscuits.
Cakes Glacée.		Filletts of Beef Larded.		
		Fashionett Tarts.		Jelly of Fruit.
Noyeau Jelly.		Salad of Lobster.		
		Pheasant Pie.		Pigeons in Jelly.
Oyster Patties.		Cream Tarts in Spun Sugar.		
		Two Fowls.		Fruit.
Fruit.		Ham in Jelly.		

THE above Bills of Fare are arranged in a medium style, but MESSRS. PURSELL will be happy to forward a Bill of Fare of a more or less expensive description for large or small parties.

Persons who are desirous of preparing part at their own homes, can be supplied with any single article at moderate prices, which will be sent by railway or other conveyance, or if desired, by one of their own men.

Ices and other articles packed for Gentlemen to take by railway.

Cooks and Waiters sent to any part of the country.

Plate, Linen, China, Glass, Ornaments, &c.,

LENT ON HIRE AT THE FOLLOWING PRICES.

		s.	d.
Forks, Table, Silver	per doz.	2	6
" Dessert	"	2	3
Spoons, Salad or Gravy	each	0	6
" Table	per doz.	2	6
" Dessert	"	2	3
" Tea	"	2	0
Ladies, Soup	each	1	0
" Sauce	per pair	0	6
" Salt	"	0	4
Knives, with best Ivory Handles	per doz.	1	6
" Carving	per pair	0	4
" Dessert, with Silver Blades	per doz.	3	0
" Fish	each	1	0
Tongs, Sugar	"	0	6
" Asparagus	"	2	0
Dishes and Covers, Side	per set	15	0
" " Centres	each	2	6
" " Venison	"	15	0
Waiters	"	2	0
Epergne, with cut Glass for Flowers	"	5	0
Frames	"	4	0
Baskets for Bread or Cake	"	3	6
Ice Pails	per pair	5	0
Candlesticks	"	2	0
" with Branches	"	5	0
Snuffers and Tray	"	2	0
Tea and Coffee Service, Silver	per set	15	0
" " China	"	5	0
Labels for Wine	each	0	4
Wine Glasses	per doz.	1	0
Tumblers, or others	"	1	6
Dessert Services	per set	15	0
Decanters	per pair	3	0
Claret Jugs	each	2	6
Rout Seats	per foot	0	3
Rout Chairs and Tables			
Table Cloths, Damask	per yard	1	0
Napkins	per doz.	3	0
Table Lamps			
Wine Coolers			
Seats for Open Air Festivities			



